

AMENDMENTS TO THE CLAIMS

This listing of claims replaces all prior versions, and listings, of claims in the application:

1. (currently amended) A method of manufacture of a food product for human consumption comprising:
providing a whole coffee cherry or a comminuted whole coffee cherry;
including ~~an optionally comminuted~~ (a) the whole coffee cherry or the comminuted whole coffee cherry into the food product, or ~~(b) comminuting and~~ extracting the comminuted whole coffee cherry in an extraction process other than fermentation to produce a non-fermented coffee cherry extract and including the extract into the food product;
wherein the food product is selected from the group consisting of a solid food product, a tea, a juice, and a carbonated beverage.
2. (original) The method of claim 1 wherein the coffee cherry is a sub-ripe coffee cherry.
3. (original) The method of claim 1 further comprising a step of quick-drying the coffee cherry.
4. (original) The method of claim 1 further comprising a step of comminuting the coffee cherry.
5. (original) The method of claim 1 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
6. (original) The method of claim 1 wherein the extract is prepared by contacting the coffee cherry with a solvent, and optionally evaporating the solvent.
7. (original) The method of claim 6 wherein the solvent is an aqueous solvent.
8. (previously presented) The method of claim 1 wherein the food product is a solid food product.

9. (previously presented) The method of claim 1 wherein the food product is selected from the group consisting of a tea, a juice, and a carbonated beverage.
10. (currently amended) A method of isolating a nutrient for human consumption from a coffee plant, comprising:
providing a whole coffee cherry and comminuting the whole coffee cherry; and
contacting the comminuted whole coffee cherry with a solvent in an extraction process other than fermentation to produce [[an]] a non-fermented extract that includes the nutrient for human consumption.
11. (original) The method of claim 10 further comprising freeze-drying the extract.
12. (original) The method of claim 10 further comprising subjecting the extract to a chromatography to produce a fraction that includes the nutrient.
13. (original) The method of claim 12 wherein the chromatography comprises size exclusion chromatography, and wherein the nutrient is selected from the group consisting of a high molecular weight polysaccharide, a medium molecular weight polysaccharide, a low molecular weight polysaccharide, a polyphenolic caffeic acid, and caffeine.
14. (original) The method of claim 12 wherein the chromatography comprises ion exchange chromatography, and wherein the nutrient is a polyphenolic caffeic acid.
15. (original) The method of claim 10 wherein the coffee cherry is a sub-ripe coffee cherry.
16. (original) The method of claim 10 further comprising a step of quick-drying the coffee cherry before comminuting the coffee cherry.
17. (original) The method of claim 10 wherein the coffee cherry has a mycotoxin level of less than 20 ppb for total aflatoxins, of less than 10 ppb for total ochratoxins, and of less than 5 ppm for total fumonisins.
18. (currently amended) A method of marketing a product comprising:
providing a food product; and

advertising that (a) the food product includes a whole coffee cherry or ~~[[an]]~~ a non-fermented extract of the whole coffee cherry, or (b) that the food product includes a nutrient that is isolated from the whole coffee cherry.

19. (original) The method of claim 18 wherein the food product is selected from the group consisting of a beverage, a dietary supplement, and a snack.
20. (original) The method of claim 18 wherein the nutrient is selected from the group of a polyphenol, caffeine, and a polysaccharide.